

**Breakfast**

Tues - Sun 8am – 11:00am

**Brunch**

Sat &amp; Sun 11:00am – 4:00pm

**Lunch / Dinner**

Tues- Sat 11:30am – 6pm

352 Grant Avenue

San Francisco

415.398.2680

For centuries, cafés of the world over have provided patrons with entertainment that draws on all walks of life. In these gathering places of art, politics, fashion, and everyday events, café-goers partake in a unique convergence of eclectic culture and traditional cuisine. Parisian-inspired Café de la Presse continues the trend with international literature, classic fare, and the age-old pastime of dining, relaxing, and conversing in a vibrant atmosphere. MO

## Appetizer

<p><b>Charcuteries and Artisan Cheeses</b>      <b>3 for 28.00</b></p> <p>Serrano Ham, Rosette, Copa, Salame Toscano      <b>5 for 39.00</b></p> <p>Brillat Savarin, Manchego, Comte, Camembert, Humbolt Fog</p> <p><b>Deviled Eggs</b>      <b>16.00</b></p> <p>Trout Caviar, Pickle Onion, Smoked Salmon</p> <p><b>Salted Cod Fritters</b>      <b>17.00</b></p> <p>Cajun Aioli, Shaved Fennel</p> <p><b>Onion Soup Gratinée</b>      <b>15.00</b></p> <p>Emmental Cheese, Croutons</p>		<p><b>Salade d'Asperges Vertes</b>      <b>21.00</b></p> <p>Steam Green Asparagus, Poached Eggs, Serrano Ham, Hollandaise Sauce</p> <p><b>Salade Frisée aux Lardons</b>      <b>19.00</b></p> <p>Frisée Salad, Bacon, Warm Poached Egg, Croutons, Chives</p> <p><b>Soupe du Jour</b>      <b>15.00</b></p> <p>Soup of the Day</p> <p><b>Six Escargots</b>      <b>20.00</b></p> <p>Garlic Parsley butter, Baguette</p>
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## Plat du Jour 34.00

### Mardi (Tuesday): Saint Jacques aux Asperges

Scallops, Penne Pasta, Pesto, Asparagus, Zucchini, Arugula, Parmesan, Basil Cream Sauce

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### Mercredi (Wednesday): Boeuf Bourguignon

Braised Short Ribs in Red Wine, Dice Bacon, Carrots, Mushrooms, Macaroni Gratin

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### Jeudi (Thursday): Cassoulet

Duck Confit, Pork Shoulder, Sausages & White Bean Casserole

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### Vendredi (Friday): Salade de Homard et Crevettes

Lobster, Shrimp and Spring vegetable

## Classic of the Month 38.00

### Escalope de Veau à la Milanaise

Breaded Veal Scaloppini, Spring Asparagus, Fennel, Black Olives, Tomato and Arugula Salad, Pesto

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# Entrée

## Croque Monsieur 16.00

French Grilled Ham and Cheese Sandwich  
Add an Egg "over easy" on top \$3.00.

## Le Burger, Cajun Aioli and Fries 22.00

Add Swiss, Cheddar, Blue Cheese, Bacon, Mushrooms, Avocado,  
Egg Over easy, Caramelized Shallots, \$3.00 ea.

## Fried Chicken Sandwich 19.00

Cajun Aioli, Coleslaw, Arugula

## Quiche Lorraine 19.00

Bacon & Swiss cheese Custard Savory Tart

## Niçoise Salad 25.00

Homemade Tuna Confit in Olive Oil, Assorted Vegetables, Hard  
Boiled egg

## Warm Chicken Salad 28.00

Avocado, Tomatoes, Cucumber, Haricot Vert, Mesclun Salad,  
Tarragon Dressing

## Steak Frites 42.00

Grilled 12 oz New York Steak, Bordelaise Sauce,  
French Fries

## Moules Frites 28.00

Black Mussels, White Wine and Tomato Sauce, Chorizo,  
Grilled Baguette, French Fries

## Saumon Sauce Hollandaise 38.00

Atlantic Salmon, Asparagus, Quinoa Pilaf, Hollandaise Sauce

## Penne Pasta au Pistou 25.00

Penne Pasta, Pesto, Asparagus, Zucchini, Arugula,  
Parmesan Cheese, Basil Cream Sauce

## Cassolette de Homard et Saint Jacques 42.00

Maine Lobster, Day Boat Scallops, Orecchiette Pasta, Squash,  
Lobster Sauce

# Signature Dish

## Coq Au Vin and Fettucine 34.00

Braised Chicken Leg in Red Wine, Onions, Mushrooms, Bacon,  
Fettucine

## Duck Confit 38.00

Duck Confit, Potatoes and Mushrooms « Persillades »

## Side

### Bread and Butter 6.00

### French fries 12.00

### Crispy Brussels Sprouts 12.00

Plum Sauce

### House Salad 12.00

Dijon Mustard Vinaigrette

### Oyster Mushroom Fricassée 12.00

### Seasonal Fruit 12.00

## Dessert

### Profiteroles 14.00

Vanilla Gelato, Warm Chocolate Sauce,  
Caramelized Hazelnuts

### Tarte Tatin 13.00

Caramelized Apple Tart, Vanilla Gelato

### Crème Brûlée au Grand Marnier 13.00

### Chocolate Lava Cake 14.00

### Caramelized Croissant Pudding 14.00

Vanilla Gelato, Toffee and Chocolate sauce

6% SF Employer Mandate Surcharge

Item Split by the Kitchen \$4

No more than 3 credit cards per table

All Menu Items & Prices are Subject to Change

*Chef Laurent Moynique & Executive Chef Patrick Albert wish you a Bon Appétit!*